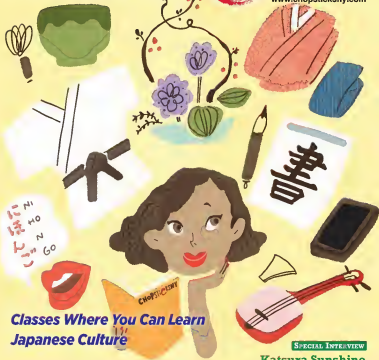


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SPECIAL INTERVIEW

Katsura Sunshine

(RAKUGO-KA/Kimono Comedian)

“The King of
Kimono Comedy!”

– Luke Blackall, London Live TV

“Drop-Dead funny!”

– Metropolis, Japan

“A raconteur
extraordinaire!”

– The Japan Times

“Too much fun!”

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In this issue, we feature schools and classes where you can learn Japanese culture, language and manners. Explore Japanese subjects that broaden your horizons.

02 PEOPLE

Katsura Sunshine

Katsura Sunshine is the first bilingual *shogun-ka*, a traditional Japanese comic storyteller, and he will have a series of *shogun* performances. On Broadway starting the November. Chopsticks NY chatted with him about the fascination of the traditional art form.

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“What’s remarkable about rakugo is it’s—what you’d say in Japanese—*bankoku kyotsu*. Anybody can laugh at rakugo.” —KATSURA SUNSHINE

Katsura Sunshine, born Greg Robic in Toronto, is the first bilingual rakugo-ka, a traditional Japanese comic storyteller. He has often performed outside Japan and spread rakugo, a centuries-old storytelling art developed in Japan. Starting this November, he will have a series of performances bringing his unique yet authentic rakugo to Off Broadway. Chopsticks NY sat down with him to ask how he mastered this foreign, traditional art form and incorporated his own style into it.



Could you define rakugo?

Rakugo is Japanese comedy. There is a guy on London live TV who called me the King of Korean Comedy, and I thought that was a great description because, up until now, a lot of people who have done rakugo in North America and in Europe have called it “sit-down comedy” because they’re playing an “stand-up comedy.” But the thing is, you’re sitting down, but you are really laughing, not sitting. The other thing is that there’s nothing Japanese about “sit-down comedy.” So I really love the term that he called it—Japanese comedy—because in one second you know it’s Japanese and that the person is wearing kimono, and that it’s funny.

So, it’s a 400-year tradition of Japanese comic storytelling. The stories have been passed down from master to apprentice, master to apprentice, through the generations up until this time. In order to become a storyteller, you need to do an apprenticeship. And this apprenticeship has also been the same for the last 300 years. You go to your master’s house every day, do the laundry, do the cleaning, clear his bags, so days off, you study by watching—they say, “*gin wa nasuru*,” or “steal the art.” So, the master is not teaching you so much, but you are with him from morning to night, so you are watching and learning.

But also during that time, the master takes care of you. During the apprenticeship, you don’t have to pay for your rent, you don’t have to pay for your food. The master takes care of everything. You also join your master’s family, so you receive a rakugo storyteller’s name. So my master’s name was Katsura Sanzō, and he gave me “Katsura

San" and then the Chinese character for "shine," so "Katsura Sunshine." So all of his twenty-one or twenty-two apprentices—I can't remember how many we have now—have "Katsura San-some-thing." And then you become part of the rakugo family, and I can trace my rakugo family back—my master's master, his master—for 200 years.

What is the difference between *kuten* and *shinseki rakugo*?

Kuten are the stories that have been passed down from generation to generation. So they are 100 years old, 200 years old, 400 years old. And the *shinseki rakugo* or *shinseki rakugo* are original rakugo stories written by someone more recently—for instance, my master. So if I do his stories, he wrote them maybe ten years ago or twenty years ago. But my master still stays very much within the tradition of rakugo, so it's all a very traditional art form, whether you are making your own story, doing your master's story, or doing very old stories.

What's the difference between *Kanagata rakugo* and *Edo rakugo*?

There are two main traditions: Kanagata is Osaka, and Edo is Tokyo. Altogether there are maybe 800 professional storytellers in Japan, maybe 48 women now—so more and more women are getting every year, but it's still a very small percentage. And as far as language go, I was the only one until last year, but now two more have joined. There's one Swedish guy and one Canadian guy now in apprenticeship.

How do you define your style?

I was in the Kanagata rakugo tradition, so I think it's quite Osaka-style. So even a lot of people from Osaka, when they hear my English rakugo, they say, "You are speaking English, but it sounds like Osaka dialect." That's my favorite compliment. If they compliment me like that, I'm very, very happy. Because that's the atmosphere I'm trying to portray. So my style of rakugo is quick, fast-talking, very energetic, concentrating on the humor, good rhythm, and the Osaka spirit.

You perform both in Japanese and English. But the spirit is the same.

Yep. The spirit is the same. The translation is direct translation. I'm not changing anything.

When I put it into English, I try to keep the same rhythm—even if I was speaking Japanese, the same rhythm. You say in Japanese *ise*, which is tiring. Also, I have a certain method of translating and of performing—I try not to use any slang or even contractions. Like, I don't say "don't," I say "do not." I don't say "won't," I say "will not." So what I'm trying to do is to use the nationality of the English. Because if I speak in my own Canadian English, then the story becomes a Canadian story. If I speak in Scottish English, it becomes a Scottish story. So I try to make it very textbook English. So if you were going to say, "Liar, Jimbo-ise, I just don't really understand what you're talking about," I would say, "Jimbo-ise, I just do not understand what you are talking about to me right now." Nobody speaks like that—in any country. So it becomes like a white canvas. And then if I paint the Japanese atmosphere on that, people can imagine the Japanese atmosphere. So this is a method of translating which I've developed over the last five to six years training all over the world and performing for people in English. And I don't think anybody uses this method yet, but if it's a Japanese person performing in English, they don't need that. I'm a white person, obviously Canadian, or a loner, so I have to adjust my language to be—what you'd say in Japanese—*waikashimaru* or "not of any nationality." But within that, it's very direct translation. I'm not changing the stories. The performance I do in Japan in Japanese is exactly the same as what I do in English in New York.

What's the audience reception like in other countries?

It's great. What's remarkable about rakugo is it's—what you'd say in Japanese—*banashi* *kyoku*. Anybody can laugh at rakugo. And a lot of people in Japan are so proud. "Rakugo is traditional Japan, how can people understand it?" And it's a very interesting question—I had to think about this a long time. Rakugo is traditional and has many traditional aspects of Japanese culture in it. But you don't need to know the culture to laugh. The rakugo jokes and the points of laughter are not something like from the Edo period that nobody knows unless they research or something. You don't have to know about what a *ryugyu* is to laugh. The people living in a *ryugyu*—*tonenami*—there are very thin walls.

They can hear their neighbor talking. So then the neighbor is talking and says something bad about me, and then I say, "Why is he saying something bad about that?" And then he answers, "Because I don't like you." So, oh! He heard me, too! Right? So people can laugh about that. Anybody knows what thin walls are. And I've heard my neighbor, and he talked about me. So you don't have to understand *ryugyu* to understand that joke, right? And I think rakugo is all like that. The jokes are *anzen kashu*—personal relationships, human stories.

Western people use many actions and gestures while speaking, but Japanese people are quieter.

For me, as a Canadian, as a foreigner, I watch myself on video. I have to be very careful because I tend to have too many actions. So you said rakugo has very many actions, but rakugo is also very controlled. My hands are out of control often, especially when I don't know a story so well yet. Too many hand actions come naturally, and it makes my rakugo look less Japanese. This is something I have to be very, very careful about.

Is it like choreography?

Exactly. I really have to learn to choreograph everything. So I'm only moving my hands and my body when I really need to. But it makes it a big difference. I've had some festivals when I'm doing fifteen shows or twenty shows in a row. And as I get used to the story, I stop moving my hands because while I'm not thinking about the story anymore, then I can think about my body. And say, "Okay, just don't move unless you need to!" But that's a matter of controlling and rehearsing and practicing and also just getting used to—getting comfortable with—the stories and the characters. So by the time I got to Broadway, I should be okay! [laughs]

OFF-BROADWAY (LEFT)

RAKUGO by KATSURA SUNSHINE

15 South Playhouse
17 Madison St., New York, NY 10013
Boxing info: 212-491-1155
mail@rakugoproductions.com
www.rakugo.net

New Vintage: Multi-use Kimono Fabric Bag from WAZA Shop



For non-Japanese, kimono are beautiful to look at but often intimidating to wear because of their unapproachable beauty, delicate fabrics and complicated ways of wearing. Made with vintage silk kimono fabric, WAZA Shop's kimono bag is a nice way to enjoy the elegance of a kimono without worrying about the rules of putting one on.

WAZA, a specialty store selling original Japanese products made with craftsmanship, developed this unique item, in collaboration with local designer Haruko Mellor. It cannot only be used as a bag but also as a scarf, belt, ribbon, hair band or whatever you can think of. The bag is closed with a drawstring and has a detachable strap. The strap, also made with matching vintage kimono fabric, is in the shape of a two-inch wide sash and is perfect for decorating your neck, waist, and hair. You can carry it as a cross-body bag to show off its beautiful wide strap, or hold its drawstring to use it like a pouch. In addition, the bag is reversible so you can enjoy two totally different looks with one bag.

Each bag is made of unique vintage kimono fabric, carefully chosen by Haruko. The decades-old fabric is now revived into a chic, modern look and adds a touch of Japanese taste to your fashion whether it's casual or dressy. WAZA also carries Haruko's belt bags and scarves, also made with vintage kimono fabric.



You can use the detachable strap as a scarf to wrap with the bag. The reverse is also this purple bag is a quilted, so you can enjoy two styles at one bag.



The gold-colored, Arima Japanese-dyed patterned fabric adds elegance to your style. The wide strap can also be used as a belt. The reverse side fabric has a traditional drawing print.



WAZA Shop

1079 6th Ave. (2nd Greenhouse Building, 2nd Fl.) New York, NY 10018
TEL: 940-985-0234 | www.yapan.com/eng/usa_shop.html

FASHION

GUNZE's Fashionable and Functional Tights for the Cold Season

As soon as Labor Day is over, our eyes turn to fall/winter clothing, including leg fashion. GUNZE International USA, Inc., the U.S. branch of Japan's leading underwear manufacturer, just released a collection of tights that meets everyone's needs during the long period from chilly autumn to freezing winter to cool early spring.

Made with 40 denier* fabric, Tachi

Asashobon Sheer Type are the perfect tights for the transitional periods between warm and cold seasons. It maintains the sheer look of stockings with its smooth stretch. It comes in the seasonal colors of Café Brown, Egg Gray, Deep Bordeaux, Dark Charcoal, and Royal Navy as well as standard Black, making it easy to coordinate with your autumn-winter outfits. A little thicker than the sheer type is *Tachi Fashionable Pink Nectar Type* unique in the way it replicates other materials. It comes in the two styles of wood-grain suede and lame, both of which can easily accentuate to your appearance.

Tachi Technica/Heat Retaining Type employs innovative fabric that can retain the appropriate amount of warmth despite changes in temperature between the cold outdoors and hot indoors. Knitted with polyester wool and containing polyester, these 80 denier tights can release heat in the cold and absorb extra heat when hot, keeping your body comfortable. *Tachi Technica/Double-Knit Type* was designed to give extra warmth and cushion to your toes. If you have poor blood circulation, this is the one you will need during the cold season. All these GUNZE tights are currently available at WAZA Showroom.

*Denier refers to fabric weight, and higher numbers indicate thicker and more opaque fabrics.



Whether you're going to bed or leaving the comforters of *Tachi Fashionable Sheer Type* will make you feel winter style.



Gunze's new *Tachi Technica* is an ideal Retaining Heat Double-Knit. The lighter can even support your heels.

GUNZE International USA, Inc. www.gunze-usa.com | **WAZA Showroom** 23 Spring St., 3rd, 4th & Mulberry Sts. | New York, NY 10012

BEAUTY

AUBE's Second Location Hits Flatiron

Since its first location opened in the East Village last October, AUBE has New York has rapidly and steadily gained popularity among fashion-forward people. The Japanese hair salon chain giant that has over 100 operations in Japan opened its second New York location in early August.

"Techniques that our stylists offer here are quite high level, the highest among our 100 plus locations in Japan actually. We provide top quality services established in Japan to New Yorkers," says Mr. Fumi Tahara, director of AUBE's U.S. operation. AUBE's services are authentically Japanese: one stylist attends a client from start to finish, providing a thorough consultation with deep understanding. Also, the products and equipment they use are imported from Japan. This brand-new Flatiron location is also equipped with the full-size YUMI shampoo station, which enables them to offer spa quality relaxation during shampoo and scalp massages.

AUBE is currently offering two promotions at the Flatiron location: Add two more services to your basic order, the additional two services will be 30% off! If you add three more, the additional services will be 45% off!



Surrounded by vibrant energy, this brand-new Flatiron location is more spacious than the East Village location.



You can be as hot as the Flat Iron bed while receiving AUBE's best top YUMI shampoo shower while you experience ultimate comfort and luxury.

AUBE Hair New York | 170 100 St., 3rd, 4th & 5th Aves. | New York, NY 10011 | Tel: 212-693-7622 | www.aube-hair-new-york.com | www.facebook.com/aubehairny

Annual School Issue

06 Japanese Culture through Manga Comics

08 Classes Where You Can Learn Japanese Culture

Featured Schools and Classes

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 Hills Learning / JCS Friends Academy /
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Japanese Culture through Manga Comics

Learning things is always rewarding, but sometimes it's hard to continue. You might encounter difficulties, lose interest in the subject matter, or find something more appealing and important to your life. However, there is a Japanese saying "Kizoku wa chikara nari," which means "Persistence pays off." Introduced here are selected manga titles that deal with Japanese cultural subjects and share the power of persistence. They are a good introduction to Japanese culture and serve as encouragement for your studies. Some have English versions, but some don't. But since they are manga, plenty of illustrations will support your understanding.

Mikuru no Go

Go or Igo is a popular board game that originated in China and spread worldwide. *Mikuru no Go* deals with this centuries-old board game through its protagonist, Mikuru Shindo, a coming-of-age boy who happened to find an old Go board in his grandfather's attic. The board he found actually entrapped the spirit of ancient Go master, Fujiwara-no-Sai, and Mikuru became possessed by his spirit. He starts pursuing the game and competing in tournaments. Originally appearing in *Shonen Jump* from 1993-2003, this classic hit has been made into a computer game, TV anime and novel. There is an English version available.



Sen-gatsu no Lion (March Comes in Like a Lion)

Described as Japanese chess, *Shogi* is another popular board game in Japan. The protagonist of *Sen-gatsu no Lion*, Rei Kiyomasa, is a young professional shogi player who still goes to high school. While he strives to win tournaments as a pro, he also has to deal with his complicated life as a teenager. These two storylines intertwine, making the manga elaborate. It's been an ongoing series since 2003, and it received numerous awards including the prestigious Kodansha Manga Award and the Osamu Tezuka Culture Award. *Sen-gatsu no Lion* has also been made into a TV anime series, which aired in Japan from 2015-17.

Chihayafuru

Chihayafuru sheds a light on the Japanese classic *Hyakunin Isshu* card game. This unique game is based on an anthology of one hundred *waka* poems (5-7-5-7 syllabled by one hundred poets that was compiled by Fujiwara no Taka in the 13th century. Players of the game sit around a table, and on which only the last 7-7 syllables of the *waka* are written, and pick up the right set of *waka* cards upon hearing someone start reading the last 5-7-5 part of the poem. Players need to memorize all 100 *waka*, and are required to pick a card as fast as possible when reaching to the reading. Chihaya Ayase, protagonist of the manga, has the dream of winning the national title in the *Hyakunin Isshu* competition. The ongoing anime started in 2010 when Chihaya was a 6th-grader, and she is now a high school student. *Chihayafuru* has been made into a TV anime series and live action movies.



Chabashira Club

Japan has a profound green tea culture, not just a tea ceremony that uses *matcha* green tea, but also in terms of perfecting regular green tea. In *Chabashira Club*, Sora Ito, an heiress of a time-honored tea shop, happened to help an old lady and started tea in return. The tea was the best tasting she ever had in-



cluding her first delicious tea nationwide. She spots a movable tea shop and takes a journey to explore the world of tea and look for the old lady who gave her the tea. This manga ran from 2010-15, and it includes stories and practical information about Japanese tea, so it is a great introduction to tea for beginners.

Woyage-mono

The protagonist of this unique wartime story is an actual warrior, tea master, and art collector/producer: Onbe Furuta (1543-1615). He had great influences from legendary warrior, Nabemaga Oda (1534-62) and tea master, Soa no Kiyoo (1523-91), both of whom had contrasting aesthetic senses, and he developed his own aesthetics, now known as Onbe-style. Translated as "a man who feels around", *Woyage-mono* humorously depicts Furuta's life in the period in turmoil, and teaches upon the way of tea, ceramics, tea ritual, architecture, arts and crafts through Furuta's eyes. The series started in 2005 and is ongoing. It received prestigious awards, and the TV anime based on this manga was aired from 2011-12 through Nippon Hoso Kyokai (NHK), Japan's public TV.

Natsuko no Sake

Running from 1998 to 1991, *Natsuko no Sake* is a true classic of sake manga. Natsuko Sake, a copy writer at a Tokyo ad agency, decides to succeed the dream of his deceased father, a sake brewmaster who wanted to make the best sake in the world by using a rice variety that seemed impossible to grow. Through his struggles to grow the sake rice and brew sake with it, the story teaches upon disciplines in Japanese agriculture and sake tradition. The manga was made into a live action TV series in 1994, and it enjoyed high ratings.

Kono Oto Tomare!

Koto is a traditional Japanese four-stringed in-

strument, consisting of 13 or 17 strings attached to a wooden body and 13 or 17 movable bridges to change the strings' pitches. Kono Oto Tomare features stories of a high school koto club that was about to disband due to lack of applicants. The lone member of the club, Takano, is somehow joined by Chika, a koto beginner and a boy with bad manners, and Sakurai, a genius koto player and an heiress to a prestigious koto school. This old koto club gradually attracts more members, and they work hard to enter a competition where they strive to become national champions. The series started in 2012 and is ongoing.



Asakichigo

Once used as a weapon during Japan's Warring States period, a *naginata* is a long pole with a blade attached. When the war was over and things became peaceful during the Edo period (1603-1868), it was developed into use for martial arts and mainly for females. Today it is used by both sexes. The story of *Asakichigo* surrounds Asahi Tajima, an artsy geeky girl who has no athletic sense. She joins the naginata team at Futabazanke High School to become strong. But her lack of coordination makes it tough. The series originated in 2001 and is ongoing. A theater performance based on this manga was produced earlier this year, and a live action movie scheduled to be released in Japan in September is in production.

Love of Music Cultivated by Yamaha Method

Florentine Yamaha Music School

Yamaha Music Schools are beloved in Japan since the mid-1950s. Known for their highly-trained teachers, beautiful classrooms, and quality instruments, Yamaha music schools are centers of community fun, serious learning, and life-long enjoyment of music. Now in NYC, the Florentine Yamaha Music School in downtown Manhattan has offered the authentic Yamaha experience since 1986.

At Florentine, the beginner's Junior Music Course for 4-9 year olds is taught by Ms. Juniko Aoki, whose warm, energetic, and beautiful voice are congenial to the children and parents. At the beginning of class, students come bounding in, visit the machines at their keyboards with parent or guardian beside them, take out their music books, and await Ms. Aoki's directions. Each lesson they sing, move, sing, sing in musical reading and writing exercises together and learn solfège—i.e., singing techniques used to teach musicians pitch and sight reading. It is amazing to see young children develop such intellectual skills as they follow Ms. Aoki's lead. When students move to their keyboards, Ms. Aoki sings, saying each note's name, as students follow along on their keyboards. Students learn songs section by section until they are able to play the entire song in a group, later with harmony parts.

Ms. Aoki herself is an accomplished jazz musician who teaches skills at The New School where she's working with the youngsters and their families at Florentine. Other class offerings include Music Wonderland for 3-year-olds, Young Musicians Course for 8-9 year olds, and group classes for teens.

Director Olympia May whose mother introduced the Yamaha approach here, says, "The emphasis on group lessons reflects Yamaha's goal of raising musicians who not only know how to play with good technique, but who listen, adapt, and share with others in bands, ensembles, and orchestras. As a result of the well-rounded Yamaha method, students are well-equipped to take on additional instruments or sing in any musical environment," Ms. Aoki agrees, "No matter what age, it still kind of feels like you're in a lot of music." Free poster lessons will be held from September 26th to 14th.

319 Park Row (at Church St.) & Worth St., New York, NY 10038
TEL: 212-625-6339 | www.florentineyamaha.com



Students at Florentine Yamaha Music School are given an early introduction to independent classroom activities that include solo techniques, band and chamber music.



Ms. Juniko Aoki, a talented teacher, introduces Michael, who is just playing chords, and they practice piano and learning music a variety of ways.

Disciplining Mixed Martial Arts

Rokko Budo Dojo

A martial arts school that focuses purely on training the mind and soul through the martial arts discipline is a rare sight among many schools in the city which have for tournaments, and self-defense training. Returning to the Buddhist teachings, Rokko Budo Dojo in Flushing, Queens, focuses on understanding the roots of their practiced art and each of its moves.

The Rokko Budo Dojo takes pride in providing a discipline and focused martial arts education without getting caught up in the competitive and art, lessons in Buddhism, Budo, Japanese language and culture, and respectful manners are all part of daily life at the Dojo. Head of the school, Danzo Lucio-Santos grew up learning many forms of martial arts from his father who had been stationed in Okinawa during the Vietnam War. He employs experts from the multiple schools he has trained in, such as Gyokko-ryu (Javelin Tiger School) and Togakure-ryu Ninjitsu (School of the Hidden Door). While Gyokko-ryu is steeped heavily in Buddhist traditions and learning yourself, Togakure-ryu Ninjitsu focuses on understanding your opponent. By combining these schools and others, Lucio-Santos has created a unique experience at his Dojo where disciples can learn a comprehensive understanding of Martial Arts and its for themselves.

The added lessons in Japanese language and Buddhist philosophy allow disciples to step back in time to understand the roots of the martial arts traditions and why they were created. To move well in Martial Arts you must understand your own body, but to truly master the martial arts moves themselves you must first understand the background and intention behind the origin of the moves.

The combination of such different schools is a rare find in dojos around the world. Lucio-Santos avers, "The complexity of making schools together and mastering yourself takes a lot of time and practice. It is something that needs to become your way of life, and not just something you practice a few times a week." For this reason, he has presently taught tens and up throughout his career.

25-28 Pershing Blvd. (bet. 28th St. & Willets Point Blvd.) Flushing, NY 11354
TEL: 917-675-0922 | www.rokko-budo-dojo.com



He is Danzo Lucio-Santos, a martial arts expert, who is teaching students to be disciplined and to understand the roots of their practiced art and each of its moves.



Lucio-Santos is an expert in many martial arts and Japanese Budo, organized through Rokko Budo Dojo, 25-28 Pershing Blvd.

Hills Learning



Hills Learning has both group and private language classes. They are recognized to teach Asian languages and can offer classes for credit, business, or just general enrichment. They have instruction for all ages for Mandarin, Japanese, Korean, Thai or Cantonese. They are located right next to Grand Central Station.

50 E. 42nd St. #5000 (at Madison Ave.) New York, NY 10017
TEL: 212-784-0894 | www.hillslearning.com

Japan Society



The Language Center offers 13 levels of Japanese with specialized courses such as JUPP prep / Kanji, i-moji: Breaking News in Japan and calligraphy. Workshops for travelers, the Japanese writing system, business etiquette and language / cultural exchange events are offered. The program is one of the largest in the nation.

533 E. 47th St. (bet. 1st & 2nd Ave.) New York, NY 10017
TEL: 212-755-0899 | www.japansociety.org/language_center

JCS Friends Academy



JCS Friends Academy offers classes and/or cultural workshops for children who are native Japanese-speakers, improving bilingual and expose themselves to Japanese culture. Japanese Children's Society and after school JCS Friends Academy provide FIDRA Japanese language classes for any ages in Intermediate, New Jersey and Long Island.

310 W. 103rd St. (bet. West End Ave. & Riverside Dr.) New York, NY 10025
TEL: 212-959-8825 | www.japaneseinchool.org

Ikebana Flowers New York



Ikebana Master Junko Murai is one of New York's most acclaimed Ikebana artists. She teaches classes at her Chelsea studio and the New York Botanical Garden, Carbondale Japanese Gardens and Flower. Ikebana Floral Design with history. She offers hands-on private tutoring as well as lessons for small group settings.

133 Broadway @ 230 (on 26th St.) New York, NY 10010
TEL: 212-258-9769 | www.ikebanaflorentiny.com  

Ikenobo Ikebana Class



Learn the traditional Japanese art of flower arranging – Ikebana – the spirit of Zen. Classes are open to all levels! Students will learn Iken style. Negoro and Shiki using a variety of seasonal materials at each lesson and develop a solid foundation in basic styles and techniques.

The Nippon Club Culture Courses 145 W.57th St. 6th FL, New York, NY 10019
TEL: 212-698-0225 | www.nipponclub.org/culture

Japanese Classical Dance School (Sachiyoko & Company)



Lead by Sachiyoko with 15 years of teaching experience. Sachiyoko & Co., is offering beginner group classes starting this fall in downtown and Chelsea locations. Learn graceful Japanese classical dance: use of dance fans, repertoire of Kabuki dance and the traditions of Japan. Advanced and private lessons are also available.

405 W. 23rd St., 6-4G, New York, NY 10011 | TEL: 212-623-0265
www.dancejapan.com | sachiyoko@companydesign.com

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The Kingdom of Ryukyu was prosperous between the 15th and 17th centuries, when it served as the center of economic and cultural exchange for southeast Asia, China, Korea, and Japan. Although it is now a territory of Japan called Okinawa, the Kingdom of Ryukyu experienced a cultural development path completely different from that of Japan. The political and economic climate of the Kingdom of Ryukyu was different from those of the countries surrounding it, and the surviving instruments of the vast dominion Ryukyu's unique cultural identity. Unlike Japan's castles, Shuri-jo Castle, a highlight of the World Heritage Site, did not serve as a fortress but rather as a palace.

Photo courtesy of Hiroaki Ogino
(http://photos.jp.ch.ushio.jp)



Japanese CROSSWORD



Across

- _____ is the dictionary form of a verb meaning "to tumble," "to knock down," and "to beat."
- This *kuji* (Chinese character) is used to describe situations of combination and complementarity in words like *zoku* (series), *kan* _____ (association), and *mei* (league).
- Popular number puzzle invented by a Japanese genius.
- Kaguya* _____ (Phonetic: Kaguya) is a classic Japanese fantasy about a _____ (princess) from the moon.
- "Squid" in Japanese.
- _____ (fuku) is a popular white meat fish often enjoyed as sashimi or sushi.
- Missing "south," the *kuji* is pronounced "moss" on its own, but when it's combined with other *kuji* to create another word, it's mostly pronounced _____ as in _____ *kyoku* (South

(fuku) and _____ *ku* (southwest).

Down

- Japanese people enjoy watching the _____ (moose) in autumn, and there are many _____ *me* (moon-viewing event) that take place nationwide.
- _____ *su* (the Virgo zodiac sign) ranges from August 23 to September 22.
- Dictionary form of a verb meaning "to sell."
- Toku* (city) vs _____ (country).
- There are several ways to refer to a mother in Japanese. _____ is one of the familiar ways.
- The dictionary form of the verb "to see," "to watch," "to look," and "to know."
- Everyone has his/her _____ (opinion).



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LANGUAGE

100

Japanese Restaurant Review

Ramen Ishida
Sen Sakana
Menya Jiro

Mixology Lab

Milk Punch with Ozeki Karatamba Tarekuchi
by Mariko Kurogaki, Benson

"WA" Cooking

Sesame Kale Chips

Listing

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133 Madison St. (bet. Delancey & Broome Sts.) New York, NY 10002
Tel: 548-585 (3276) | www.ishidamen.com
Mon-Sat, 11 am-4 pm 5:30-10 pm Sun, 12 pm-5 pm

NEW!

The inspiration for Ramen Ishida was wanting to create healthy ramen chock full of vegetables, and Chef/Owner Yohei Ishida (formerly of Iguto) fulfills this promise. His unique creations are vegetarian friendly and appeal to anyone looking for ramen that is both delicious and good for you. *Real Vegetable Ramen's* soup is made from vegetables such as carrots, beets and tomatoes, and it features noodles made with tamari. *Green Vegetable Ramen's* soup is made with watercress, spinach and cabbage, and its noodles are spinach-based (it can also be made non-veggie). Both are potato-like, a consistency that goes well with this chewy, curly noodle. For those who want to add a little kick to their ramen, ask for curry paste on the side, which is currently offered free of charge. Those craving standard ramen can enjoy *New Tokyo Style Shoyu Ramen*, topped with both chashu pork, chicken breast, half-boiled egg, and shio leaves. Its soup is composed of chicken, beef and porcini, and is as light and clean as that you'll want to drink it to the last drop. Thin, straight noodles are cooked just right to have enough bite to serve with the exquisite soup. The menu is rounded out by cold noodle salads, as well as appetizers such as pork buns, edamame and potato salad.



New Tokyo Style Shoyu Ramen
Sakana/New York and Tokyo Style Ramen
the ramen



With only 9 grams, Ramen (which is able to custom make) will help for its customers.



Real Vegetable Ramen (which is a healthy delicious dish good for your skin and metabolism). Add a spoonful of curry paste (left) and make it curry ramen.

3 Best Sellers

- **Spicy Meshroom Ramen (Tofu or Pork)** \$13
- **Real Vegetable Ramen** \$13
- **New Tokyo Style Shoyu Ramen** \$13

Sen Sakana

2910 64th St. (bet. 5th & 6th Aves.) New York, NY 10035
Tel: 212-675-8840 | www.sensakana.com
Mon-Fri 11:30am-10pm, Sat. & 11pm-Sun 8:30pm

NEW!

Sen Sakana is probably the most daring restaurant project this year. Opened on throwaway 44th Street between Grand Central Station and Times Square, this 190-seat, two-level restaurant offers unique "Nihiki" cuisine, which was developed in Peru with culinary influences brought by Japanese immigrants back in the early 1900s. The Nihiki cuisine served at Sen Sakana is a modernized version created by Chef Mina Newman (Chim's Steak House) and Chef Take Nagai (formerly of Dokaya), including ceviche, traditional sushi and robata grill, which show the beautiful collaboration of Japanese and Peruvian flavors. House-Crafted Tofu, a silky smooth tofu topped with leathers of bonito flakes, is delicate yet savory and is a perfect prelude to full-flavored dining. Some of the signatures include Cruise "Dragon" a Peruvian take on Japanese rice balls with yellow and purple petiscos. Sashipapas, Peru's classic street food with miso mustard and barbecue sausage, and Dorito Chirashi, which combines the ancient South American grain with pork belly, plantains, King Oyster mushrooms and smoked octopus pickles. The upscale space is composed of four sections: a bar counter in the lobby, a high-ceilinged main dining area, a 10-seat sushi bar, and a private dining room with a 50-person capacity. Sen Sakana has a no-tipping policy.



House-Crafted Tofu. Delicate silky tofu and the elegant leathers of the Japanese bonito flakes melt in your mouth.



"Sen Sakana" literally means "1,000 fish" in Japanese. Both Akiro Gotoh (left) and Mina Newman (right) make the best of the fish in a contemporary or good way.



The sleek bar counter in the entrance lobby is the upscale dining space.

Menya Jiro

123 W. 46th St. (bet. 46th & Fulton Sts.) New York, NY 10036
Mon-Fri 11:30am-10pm, Sat. 11:30am-10pm
www.menyajiro.com

NEW!

Good news for those who are ramen fanatics. Winner of the New York Ramen Contest at Japan-Fes 2016 finally got a home in New York. Menya Jiro, known for serving Kagoshima (prefecture on the southern tip of Kyushu island) style tonkotsu (pork bone broth) ramen, just opened its first U.S. location inside Best On Café in the Financial District. As compared to Hakata style tonkotsu ramen, which is hugely popular in New York, Kagoshima style is "lighter and milder because it's a blend of tonkotsu and chicken broth," says Owner/Chef Jiro Anna. Also, different from the Hakata style, Menya Jiro's noodles are thick and chewy which soak up the soup very well, and urame sprouts in the mouth while munching. "We top it with fried onion, so as you eat, it gradually blends into the soup and releases a sweetness in the bowl," says Chef Anna. They are currently serving three flavors: Kagoshima signature ramen with mild shoyu, *tsukushi* named after Chef Anna's hometown, with lowest and full-bodied *tonami shoyu*, and *Sekisujima*, umami-rich spicy ramen kicked up with blends of pepper just like the local volcano mountain. All ramen bowls are topped with an abundance of hand-chopped bean sprouts, chopped scallions and chashu roast pork. Simple yet expressive ramen bowls will steal your heart.



Lighter and milder blend of soup gains down its smoothness with thick, chewy noodles. Kagoshima is the lightest option among the three ramen bowls currently offered.



If you want more body, try *tsukushi* with a touch of tonkotsu from *tonami shoyu*. Spicy *tsukushi* bowl will enjoy *Sekisujima* incorporated with a combination of pepper and hot garlic.



The casual and vibrant atmosphere perfectly fits the serving Menya Jiro's ramen.



3 Best Sellers

- Kagoshima
- Sekisujima
- Tsukushi

\$14
\$15
\$15

3 Best Sellers

- Nikkei Ceviche
- Chicken Nabe
- Andes Yama Roll

\$20
\$26
\$24

[illegible]

TOTTO RAMEN
NEXT DOOR 



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Doubling Down with the Cheapest Omakase in Town



David Bouhadana has made plenty of waves during his time in the New York Sushi scene. Having trained extensively in Japan, the Grimaldi Award-winning, 31-year-old chef is an intriguing combination of highly respectful craftsman, and a self-assured, gregarious Americaner. But one thing is for sure—his Sushi by Bou concept is quickly setting the stage for the next generation of sushi chefs that True World Foods is proud to support.

Sushi by Bou typifies Bouhadana's reputation as the "affordable sushi guy": it very much follows the Japanese tradition, utilizing a tiny space (just enough for an eight-seat counter), keeping the operations lean (Bouhadana and his chef handle nearly everything), and keeping meals short (customers are done within 30 minutes). As a result, Bouhadana is able to keep his 12 piece omakase at \$50—one of the lowest prices for some of the highest quality fish available. Bouhadana's omakase was born out of the idea that Sushi consumers are at a crossroads. Experienced diners now know that true sushi is rare, not Frankensteins rolls, yet most are still fixated about the pieces they want to eat or are willing to try. Bouhadana has whittled the selection to what he thinks are the top 12 for even the most experi-

enced connoisseurs. And the \$50 pricing also presents the option to "double-down," so to speak: one can feast on 24 pieces for \$100, which is still a fraction of what you might expect anywhere else.

And knowing that almost all of his fish comes from True World Foods, Bouhadana's achievement becomes even more remarkable. Every piece that he presents—Hamachi, Blue Fin Tuna Akami, Botan Shrimp, Ikura, Albacore Tuna, Scallops, Wagyu Beef, Uni, Toro, Salmon, Uni, Wagyu, and Uni—is nothing short of the best on the market. The confidence that Bouhadana has for the success of Sushi by Bou also comes from the personal attention that True World Foods has to offer. "They have done an incredible job providing the best quality fish and customer service. When I put in my order at 3am, I know it's going to arrive at 9am. And if they don't have it, they let me know via phone, e-mail, text—no matter what time it is." In fact, he concluded, "They are the secret agents of the restaurant world. They go above and beyond!" Even as True World Foods continues to become less of a secret, its commitment to chefs like Bouhadana will always ensure that New Yorkers get to enjoy the freshest fish, every day.



Chef Bouhadana's Omakase menu full price will you double down?



The ultimate sushi and sashimi! Uni Wagyu is sure to wow the pros of the industry.



Glamorous (pattern) and delicious (taste) right now all the chefs covet this chef's exclusive shell.



The master is surrounded by guests by Japanese street food to the entrance to his restaurant's gift.

Sushi by Bou (at Sanctuary Hotel)
132 W. 47th St., (bet. 5th & 7th Aves.)
New York, NY 10036
TEL: 917-948-6737 (text only for reservations)

Sushi by Bou (at Greenpoint Market)
363 W. 14th St., (bet. 6th Ave. & Hudson St.)
New York, NY 10014
TEL: 917-672-1557 (text only for reservations)
www.sushybybou.com



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Mixology Lab



Ozeki Karatamba Tarekuchi

Category: Honjozo, Genjiku (undistilled sake)

Origin of production: Hyogo Prefecture

Rice milling rate: 70% **Alcohol content:** 20% **Size:** 720 ml

Features: Karatamba from the 300-year old Ozeki brewery is a clean, dry sake that epitomizes the brewery's style. It can be enjoyed at a wide range of temperatures, from chilled to hot, and be accompanied by a variety of cuisines. This Karatamba Tarekuchi is a special undistilled version with a high alcohol content. It skips one step in the pasteurization process before bottling to bring its fresh taste to your table. Awarded the Gold Prize in the Monde Selection from 2011-17 consecutively.

Distributed by JFC International, Inc.

Fruity, light and shaggable punch is now popular at parties, and it's especially great for late summer outdoor gatherings. Mr. Masako Kyogoku of Bessou shares this punch made with dry sake, milk and green tea, which your guests will love.

Ozeki Sake



Established in 1710 in the Mito region, a mecca of sake production, Ozeki Sake is one of the oldest and most esteemed national brand sake breweries. Blessed with an optimal sake brewing environment, it has produced sake with craftsmanship while introducing modern technologies. Headquartered in Nishinomiya, Hyogo Prefecture, Ozeki Sake also has a U.S. operation in Hollister, California, established in 1978 as the first sake brewery in the U.S.

4400 Hollister Ave. Hollister, Hyogo
650-8337 JAPAN
TEL: 04998-00-000
www.ozeki.co.jp
www.ozekisake.com

Milk Punch

Cocktail recipe courtesy of Masako Kyogoku of Bessou

Ingredients: Serves 16 people

Milk Punch Base

- 3 cups brewed dark green tea □ 3 cups fresh lemon juice □ 1.5 cups fresh orange juice
- 1.5 cups simple syrup □ 1 cup Karatamba Tarekuchi □ 3 cups whole milk □ 8 star anise

The Cocktail

- 2 ounces milk punch □ 2 ounces Karatamba Tarekuchi □ Pomegranate seeds □ Sprig of Mint □ Orange peel

Milk Punch Base (Do ahead)

Combine green tea, lemon juice, orange juice, simple syrup, and Karatamba Tarekuchi. Bring milk to a simmer. Pour milk into sake medium. Milk will curdle. Filter with a coffee filter to strain the whey from the milk base and you are left with a translucent, light orange colored liquid. Cover and chill. The punch base can keep for up to 7-10 days.

Preparation

In a cocktail glass filled with ice, pour milk punch base and add Karatamba Tarekuchi. Stir. Garnish with pomegranate seeds, mint sprig and orange peel (make sure to twist the orange peel to release the oils beforehand).



Bessou



Opened in 2015, Bessou is a cozy Japanese restaurant offering a variety of elegant home-style cooking from the owner's family. Bessou literally means "holiday villa" or "home away from home" and the restaurant's warm atmosphere lets you unwind while dining their signature *honnets Udon* is a silky, northern style noodle dish from Akita Prefecture, the home of the owner's mother.

5 Rensselaer St., (bet. Rensselaer & Lafayette St.)
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"WA"

Cooking

"Wa" means "harmony" and "balance" in Japanese and also signifies "Japan." In this cooking corner, Chopsticks NY introduces Japanese dishes that are harmonious with our everyday life in the U.S. Each month we share one recipe alternating between Sweets, Savory and Fusion categories. This month, we share an easy recipe of Japanese style kale chips. If you always buy store-bought kale chips, it's time to try to make them at home!



Recipe created by
Misako Senter

Savory

Sesame Kale Chips



Cooking kale chips at home allows you the freedom to choose whatever flavor you like. This time, Misako Senter chose sesame oil and roasted sesame, bringing a Japanese touch. Nutty sesame flavor and kale's touch of bitterness go great together, making it hard for you to stop eating them.

Ingredients (Serves 4)

- 1 bunch kale
- 2 tbsp sesame oil
- 1/8 tsp sesame
- 1/2 tsp salt

Directions:

1. Preheat the oven to 300°F
2. Remove stems from kale by making middle and index fingers along the stem. Rip the leaf into bite size pieces. Rinse and dry well
3. Coat kale with sesame oil, salt and sesame seeds
4. Spread on oiled paper or on trays on 2 large baking sheets lined with non-stick aluminum foil. (Do not need to overlap them)
5. Bake for 15 minutes and turn the baking sheet and toss kale to ensure even baking. Bake another 5 minutes until slightly golden brown. (Watch closely to not burn them)
6. Take them out from the oven and let them cool
7. Enjoy them later!

TIP

These healthy and delicious chips are best when fresh, but can be stored at room temperature covered for 2-3 days. Add some cayenne pepper or Japanese "aburahi" pepper for an extra kick.





Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and sake.
*Chopsticks NY available to pick up

GROCERY

MOM I-way & Yuki		
200 Broadway St. (1st & E 10th St.)	Japanese	
200 Broadway St. (1st & E 10th St.)	Japanese	
Densho Midtown West*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Densho Midtown East*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Katagiri & Co. Inc.*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
NIGADA*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Suzuki Mart Midtown*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
TOMIYA*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
H Mart New York City		
100 W 30th St. (1st & W 30th St.)	Korean	
100 W 30th St. (1st & W 30th St.)	Korean	
Wooja*		
100 W 30th St. (1st & W 30th St.)	Korean	
100 W 30th St. (1st & W 30th St.)	Korean	
Densho Greenwich Village*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Japan Premium Food		
100 W 30th St. (1st & W 30th St.)	Other	
100 W 30th St. (1st & W 30th St.)	Other	
MOM I Village		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Suzuki Mart Asia PT*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	

New York Mass. LLC*		
100 W 30th St. (1st & W 30th St.)	Chinese	
100 W 30th St. (1st & W 30th St.)	Chinese	
New Japanese Groceries		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Russeta Wines*		
100 W 30th St. (1st & W 30th St.)	Other	
100 W 30th St. (1st & W 30th St.)	Other	
Tokyo Mart*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Suzuki Mart Seattle*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Matsuya*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Family Market*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
H & Y Marketplace		
100 W 30th St. (1st & W 30th St.)	Korean	
100 W 30th St. (1st & W 30th St.)	Korean	
H Mart Northeast 150		
100 W 30th St. (1st & W 30th St.)	Korean	
100 W 30th St. (1st & W 30th St.)	Korean	
Sakura-pa*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Taipei Foods*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
New Japanese Foods*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Shin Nippon Do*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
DADA		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Fujimori Sake & Sake*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
H Mart Natickville*		
100 W 30th St. (1st & W 30th St.)	Korean	
100 W 30th St. (1st & W 30th St.)	Korean	
NATYA Market*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	

Dishin*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Feeling Good		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Midtown Marketplace*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Fujimori Sake & Sake*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Miso*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
SAKE		
Miso Wagon*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Amekura Wines & Spirits*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Landmark Wines*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
SAKURA*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	
Sanyo Wines & Spirits*		
100 W 30th St. (1st & W 30th St.)	Japanese	
100 W 30th St. (1st & W 30th St.)	Japanese	

Atlanta Wine Shoppers		
100 W 30th St. (1st & W 30th St.)	Other	
100 W 30th St. (1st & W 30th St.)	Other	
Defiance Sake Market		
100 W 30th St. (1st & W 30th St.)	Other	
100 W 30th St. (1st & W 30th St.)	Other	
Dash Shop Wine & Liquor		
100 W 30th St. (1st & W 30th St.)	Other	
100 W 30th St. (1st & W 30th St.)	Other	
JAPANESE WHOLESALER		
Central Backs U.S.A. Ltd		
100 W 30th St. (1st & W 30th St.)	Food	
100 W 30th St. (1st & W 30th St.)	Food	
Denshi Trading Co. Inc.*		
100 W 30th St. (1st & W 30th St.)	Food	
100 W 30th St. (1st & W 30th St.)	Food	
JFC International Inc.*		
100 W 30th St. (1st & W 30th St.)	Food	
100 W 30th St. (1st & W 30th St.)	Food	
NY Mutual Trading Inc.		
100 W 30th St. (1st & W 30th St.)	Food	
100 W 30th St. (1st & W 30th St.)	Food	
PMU		
100 W 30th St. (1st & W 30th St.)	Food	
100 W 30th St. (1st & W 30th St.)	Food	
Wine of Japan Import, Inc.		
100 W 30th St. (1st & W 30th St.)	Food	
100 W 30th St. (1st & W 30th St.)	Food	
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General Tso's Chicken Rice Burger with Cucumber and Ginger Slaw



INGREDIENTS: (Serves 2)

- ☐ 8-10 pieces Grey Sealine General Tasty Chicken
- ☐ 2 1/2 boxes Green Beans
- ☐ 4 Rice Balls (Brown) Rice
- ☐ Freshly chopped scallions for garnish

Carpenter and Berger Silver

- ☐ 1/2 cup finely julienned cucumber (mini cucumber preferred)
- ☐ 1/2 tsp grated ginger
- ☐ 1 1/2 tbsp sesame oil (see note)

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Supplementary

1. Cook Cornish hen's chicken according to the instructions on the box.
2. Cook rice patties on heated skillet for 5/10 minutes on each side.
3. Make cucumber and ginger slaw. Sprinkle pinch of salt over julienned cucumber and mix lightly (let it sit for 5-10 minutes until cucumber has released its own juice).
4. Squeeze drained well to get rid of any excess water.
5. Put well drained cucumber in a small bowl and mix ginger paste and toasted sesame. Let the mixture sit for 5 minutes to minimize.
6. On a serving plate, place one rice patty and top it with garnish, lettuce, half of cucumber and ginger slaw, 4-6 pieces of Cornish Lady Chicken and sprinkle some finely chopped scallions.
7. Top with another rice patty and serve.



Teriyaki Chicken Rice Bowl



Figure 2

- ☐ 10-12 pieces Chay Dandel
- ☐ 2/3 cups cooked beef ribs
- ☐ 1/4 cup dried yellow and green peppers
- ☐ 1 dried onion
- ☐ 2 slices ginger
- ☐ 1 tbsp oil
- ☐ Freshly chopped scallions for garnish
- ☐ Sesame oil to add on top
- ☐ Salt and pepper to taste

2000年12月15日

1. Cook. Cooky Chicken. Simmering Chicken according to the instructions on the box.
2. Cut red, yellow, and green peppers and add onion into bite sized pieces.
3. Julienne ginger.
4. In a hot pan, add 1 tablespoon of sesame oil and sauté ginger for 5 seconds.
5. Add peppers and onion and sauté another 30 seconds.
6. Add sauce and sauté another 30 seconds, and add pinch of salt and pepper. Set it aside.
7. In an individual bowl, put some rice, and top it with sautéed vegetables. 5-6 pieces of chicken and garnish with some fresh chopped scallions. Serve white hot.



Tip You can sprinkle with thickened Japanese sweet chili powder) or for those with more spicy taste, another powder powder.

Tip For a more refreshing taste, you can add grated lemon and/or lime zest leaves to the cucumbers and carrot slices.



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Mark Your Calendar on October 27 (Fri)

Eat Up. Drink Up. Japan

Chopsticks NY magazine presents its very first Sake and Food event, "Eat Up! Drink Up! Japan" on October 20. During the event, we will divide Japan into 6 regional blocks and offer craft sake from each block and matching food made with the regional delicacies. Participants can appreciate sake from nationwide Japan and feel the sense of "terroir" in Japan.



Time:

October 27 (Fri)

Lunch Session: 11:30 am-2:00 pm,

Dinner Session: 6:30-9:30 pm

Location:

4 W 43 Building NYC EVENT SPACES

4 W. 43rd St., (bet. 5th & 6th Aves.), New York, NY 10036

Admissions:

\$35 for Lunch Session

\$55 for Dinner Session

\$75 for Dinner VIP

(Early entry from 5:30 pm, access to VIP lounge with Daiginjo counter and Matcha counter)



For ticket: Go to chopsticksny.eventbrite.com

Event inquiry: 212-431-9970

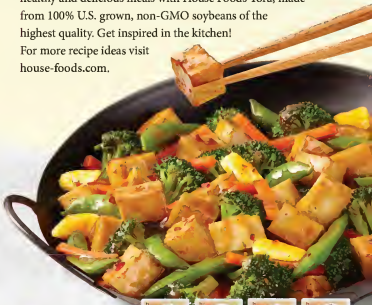
Check out Chopsticks NY October issue (pub. on September 29) for more details.





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Beauty & Health Tricks

VOL.5: SHAMPOOING TECHNIQUE

Harsh summer sunlight and sticky weather are more damaging to your hair and scalp than you really think. To reset your damaged hair toward a healthy condition, you need proper care. This month, KYOKO, stylist from GARDEN NEW YORK, shares a couple of simple tips for shampooing, which make a big difference.

When shampooing, people usually lather up shampoo emulsion, apply it onto hair, and wash with the foam. "Gently washing hair with foam is not wrong, but dirt and oil on hair are easily removed by brushing. The more important thing when shampooing is to cleanse the scalp thoroughly," says KYOKO. So, apply the shampoo foam onto your scalp and give a little massage to remove dirt and oil from pores. Then let the foam slide down by using your fingers like a comb. Try not to scratch hair to hair. Also, "When you massage your scalp, use a motion to lift up the scalp toward the top of your head." Since your facial skin and scalp are connected, giving a proper lift-up massage to your scalp leads to a face lift," KYOKO advises. We can follow these steps easily, but if you want a more effective and professional head massage and detangling, try head spa and deep cleansing services. "I have seen a lot of clients whose scalps turn reddish or who suffer from excessive dandruff due to sunburn. I recommend Head Spa for those who have such problems." Head Spa in GARDEN NEW YORK gives a special shampooing with a head massage, shoulder and neck massage, steam and rinse, and it takes 40 minutes.



Giving a lift-up massage on the scalp while shampooing is an easy step to follow and effective way to make your scalp and hair clean and healthy to well to make your facial muscles lift up.

GARDEN's head spa uses Florida products developed primarily for scalp cleansing and head massage. The hair type shampoo is one of three and popular among their clientele.



KYOKO

KYOKO is a stylist at GARDEN NEW YORK since its opening in 2015. Her cut technique stands out, especially creating beautiful layers and bob styles that are good on each person.
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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Vol. 74 - MONO of the month

FUJIFILM INSTAX SQUARE SQ10

Those who remember the instant camera during its heyday in the 1980s will recall the many charms of this type of technology—the sound of the picture being ejected from the body that act of shaking the picture until an image magically appeared, and the gratification of having an instant print of a subject as memento. Fujifilm's **INSTAX SQUARE SQ10** takes this experience and adds a layer of bells and whistles that is welcome, if not absolutely essential for our time. With its LCD screen and memory card slot, this camera allows users to review and filter their pictures before printing them in the classic square format (2.4" x 2.4" analog), a style that has been brought back into the public conscious by social media platforms like Instagram.

According to Mr. Yuki Endo, Senior Product Manager of Fujifilm's Imaging Division, the **INSTAX SQUARE SQ10** is the result of a long evolutionary process. The first Instax Mini, released in 1988 as a niche product, really catered to fans of the unique format. However, with the release of the Instax Mini II in 2012—instantly recognizable for their bright pastel-colored bodies and ease of use—a revitalized interest of a wider base of people who love the tactile sensation of holding a printed picture, as well as appreciate the potential to produce creative one-of-a-kind images. Since then the number of Mini camera sold has grown from 1.6 million in 2012 to 6.6 million in 2016.

The design of the new **INSTAX SQUARE SQ10** aims to find the sweet spot between instant (analog) photography and the comforts of digital photography. The sleek black frame looks and feels nothing like its more toy-like predecessors. There is a hint to the classic and the build is sturdy and durable. The front of the camera sports a wide-angle

autofocus lens and a flash. The back features a 3" screen that helps you frame your picture, and a series of buttons that allow you to review and edit pictures, as well as manage settings. The printer slot at the top of the camera releases prints either automatically or only when you choose. Finally, the internal memory holds 50 photos, but users can add a microSD memory card to store thousands more.

But it's the camera's software that is the biggest upgrade for the Instax. For the first time ever, instant camera devices are now able to scroll through their pictures, pick the ones they like, and even add filters (with names like "Peppermint", "Marmalade and Caramelus") and vignette borders that are almost second nature these days for those who rely mostly on their smartphone cameras. Additional features, such as being able to double expose pictures, add even more chances to create something unique. And once you're happy with the end result, you can print as many copies as you want, which adds a new (or perhaps old?) dimension to "sharing" again.

The **INSTAX SQUARE SQ10** is part camera, part printer, and part artist tool. It will be fun to see how people exercise their imaginations when taking real photos again, in this age of duck face selfies and food pictures.



FUJIFILM INSTAX SQUARE SQ10 looks like it could easily find a place in a photographer's arsenal. Thanks to its compact, streamlined design.



You can't replicate the feeling of having an instant picture alongside itself. An analog life has its value.

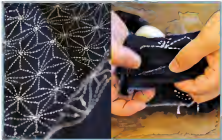


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Info
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Sashiko Stitching: Reuse and Upcycle



"200 years ago, patching was a symbol of shame in the region where I grew up," said Master Atsushi Futatsuya while visiting his Sashiko Workshop. "The most patches you had, the poorer you were," Futatsuya added, contextualizing its inception as Japan's rural north with later southeast expansion via trade routes. Highlighted by Master Futatsuya, a 30-year veteran in sashiko needlework, sashikos were not the original purpose of the running stitch hand technique resulting in striking geometric patterns, but actually to repair or mend fabric (bontei).

The term "sashiko," literally translating as "little stars," refers to the hand-sewn stitches used in this form of decorative reinforcement needlework in patterns like diamonds (hoshi-moyo), fish scales (karabi), and counterweights (hantō). Nevertheless, Futatsuya's sashiko style is acquired from the culture of Ginde City, Takayama, where he grew up, and had a short running his family's Sashiko business.

Today, the idea of exposed stitching to form striking geometric patterns to repurpose and upcycle old fabrics sounds more like an Urban Outfitters product line instead of something 17th-century Japanese peasants would do. "When you have even stitches, the intersection will look beautiful, because even stitches are the core of sashiko."

According to Futatsuya, "stitches do not have to be perfect because it describes your personality" but in order to remain cohesive, he recommends "if you start big, and big, and if you start small, and small." "Sashiko itself is not a good business model," Futatsuya explains, due mainly to its unpredictable time completion parameters, but says "it can help people." In 2011, shortly after the 9.1 magnitude earthquake's destruction in Japan, he went as a volunteer to teach sashiko, as part of the relief.

Earlier that Saturday morning, as I participated in Master Futatsuya's three-hour workshop organized by Curious Donors, memories of my own seemingly endless days (and nights) cutting and machine-sewing garments to survive the outdoor curriculum at The Fashion Institute of Technology jilted me. Much to my surprise, I was immersed in a calm fashion design expert under the direction and experience of Sashiko-his, Master Futatsuya. Perhaps one day, even fashion design curriculums will incorporate sashiko needlework.

— Reported by Nargah Sharma

Curious Donors: A New York based Japanese arts and crafts house that offers workshops, lectures and exhibitions on textile, design, dye and more. www.curiousdonors.com
Upcycle Stitcher: www.upcyclestitcher.com



"Colors (green, purple and blue) are all you need to begin." Futatsuya said, "sashiko can be done anywhere."



This form of needlework uses both straight and curved geometric designs, with various triangles for patches.



Sashiko patterns can vary in complexity, but the three types include geometric, botanical and floral.



Sashiko stitching can be used on an endless array of handmade items, belts and other accessories in addition to mending clothing.

Stunning Moon Viewing Spots

September and October are the months that the Japanese enjoy *o-bonori*, or moon viewing events, because the moon is beautiful during this time of year. Also because it's the harvest season, people show their gratitude to nature's bounty by offering what they have harvested and eating and drinking under the beautiful moon. The moon can be seen from anywhere, but here are some of the best-known moon-viewing spots that will impress you with their natural beauty.

Katsurahama in Shikoku Island's Kochi Prefecture is a sandy and rocky beach facing the Pacific Ocean. This landscape, created by sand, rocks, pine trees and the ocean, epitomizes what the Japanese traditionally esteem, what they call *Hakasa Sazao* (white sands and green pine trees). Since it faces west, people can see the beautiful moon rising from the ocean and lighting up the beach. Particularly under the full moon, it is breathtaking to watch the silhouettes of rocks and pines rising up and ocean waves shimmering with the moonlight. You also experience this with just the sound of the waves.

The Japanese especially like Katsurahama because this place is related to historical hero Ryoma Sakamoto, who had tremendous influence on the opening of Japan and the abandonment of its feudal system. Local people are proud of him and they created Ryoma's bronze statue, now situated on a hill overlooking the beach.

Visitors can appreciate the irresistible beauty of **Togetsu-kyo** in Kyoto. Located in the internationally famous tourist area of Arashiyama, the 150-meter-long wooden bridge over the Katsuragawa River was originally boarded by a monk in the late 8th century. Later in the 13th century, the bridge was rebuilt by Emperor Kameyama in its current location. The name *Togetsu-kyo*, translated into "Moon Crossing Bridge," is actually a quote from the Emperor when watching the full moon slowly and elegantly crossing over the bridge. He said, "My reign is like the immaculate full moon." The current bridge was completed in 1934, and reinforced concrete is used for its foundation to stabilize it.

Kyoto's neighboring Shiga Prefecture also has a lot of historical destinations. One of them is **Shigamizutana Temple** in Otsu City, which has been famous for moon viewing for centuries. Located on the side of Lake Biwa, the largest lake in Japan, the temple is built on a hill-top overlooking the southern tip of the lake. The view from the temple in autumn was particularly appreciated by nobles during the Heian Period (794-1185) and it appears in many works of literature from the period written by these nobles. Such works include *The Tale of Genji* and *Pillow Book*. Today the temple is lit up during the moon-viewing season, showing a spectacular view under the moon.

OTHER NOTABLE MOON-VIEWING SPOTS

Matsushima, Miyagi Prefecture

Known as one of the best scenic spots in Japan, Matsushima is a group of over 200 small islands in the bay facing the Pacific Ocean. Sixteen islets are called Pine Islands, most of the small islands in Matsushima grow pine trees, creating a beautiful look, particularly when lit up by the moon. The view of the beautiful archipelago is so gorgeous and has been appreciated for centuries. Today, people can enjoy the magnificent view from Kannon-ji, a dock that was once used by the lordship family of the Goto clan since early 17th Century.



Shirako Obuse, Nagano Prefecture

There are over thousands of small (paddy field) on the view area 450 to 550 meters high in Shirako, and the landscape is interesting when the moon shines, which is often described as "foggy sea" (this moon is reflected on every paddy field). The unique view has inspired artists, poets and writers for centuries. Shirako's beauty was first popularized by a Japanese poet in Heian Period, *Manyō* (aka *no* *Manyō*) (Nagano Road of Shiki) in the late 17th Century.



Sunawake-Ike, Niigata Prefecture

This pond of 360 meters circumference is located inside Niigata Park. Famous for 5,300 willow trees inhabiting the park, visitors can look over UNESCO's World Heritage property, a 5th-century pagoda of Echigo-ji Temple from the pond, and when viewing the moon, the beautiful silhouette of the pagoda, willow trees on the pond side and perfect reflection on the calm pond create a picturesque scene.



The Moon over Togetsu-kyo with Arashiyama in the background attracts many visitors especially during the spring return and full foliage seasons.



The view combined with local willow, moon view and the view in Sunawake-Ike is breathtaking. Perfect for ships in Japanese woodblock prints and even today are still frequently increasing of the beauty in autumn.

BUCKET LIST TRAVEL

ASIA: SINGAPORE, THE GARDEN CITY

To visit Singapore is to see a stunningly modern city-state which only became an independent nation in 1965. It is a global economic powerhouse which ranks very high in terms of quality of life and safety in global surveys. These qualities, together with its diverse world-class tourist attractions and first-rate cuisine, make it a must-visit when planning a trip to Asia.

Getting There

Singapore, composed of one main island and several islets lies at the southern tip of the Malaysian peninsula in Southeast Asia. It has hot, humid weather due to its proximity to the equator, like living in a tropical rainforest. Major U.S. and most Asian airlines service Singapore. If you too judge a country's greatness by the looks and quality of its airport, **Changi International Airport** certainly proves it. A recipient of many "best world airport" awards, Changi is a microcosm of Singapore — state of the art, highly efficient, and people oriented. Its many attractions and amenities include a rooftop swimming pool, a 24-hour movie theatre, several gardens (including sunflower, cactus, and butterfly gardens), plus a wide variety of restaurants offering delicious fare.

Wonderfully Multicultural

The three major ethnic groups that comprise the population of Singapore are Chinese, Malays, and Indians, making for a highly multicultural setting. Those

in the British influence after 180 plus years of colonization and you've got a nation that has set a perfect example to the world of how diversity works to its best advantage. For a more succinct taste of this multiculturalism, visit the thriving ethnic enclaves **Little India**, **Chinatown**, and **Malay Lane** (Arab St.) to enjoy various local sights, flavors, and goods.

Nature at its Best

Singapore's drive to modernize has resulted in the destruction of much of its natural forests. The government has compensated by building numerous gardens around the city to help improve their residents' quality of life. It is safe to say that the country has earned its "Garden City" moniker. Visit the impressively beautiful natural garden called **Gardens by the Bay** which showcases the diversity and beauty of the plant kingdom in a highly entertaining and educational manner. The vast **Botanic Gardens** will wow plant and animal lovers with its over 1000 species of orchids. And if you're an animal lover, the **Singapore Zoo** is a fun place to be, especially if you do their famous **Night Safari** tour.

The popular island resort of **Sentosa** offers more entertainment and accommodation options for the traveler. One of the most pleasing ways to get there is to take the **Sentosa Boardwalk** — a recently created



walkway that's set amidst gardens, shops, and eateries. You can also get to this island by aerial tram, bus, or train. While there, enjoy a visit to kid-friendly **Universal Studios** and **Marine Life Park** which has an excellent aquarium.

Glorious Food and Shopping

Singapore is truly rich a food lovers' paradise. Its hawker centers have some of the best street food in the closest of settings (due to very strict hygiene laws). At places like **Maxwell Road Hawker Centre** and the **Chinatown Complex Food Centre**, you'll find mouthwatering local dishes such as **Hainanese chicken rice**, Singapore's national dish, made of tender poached chicken and served with rice that has been steamed in its very flavorful broth. Hawker centers as well as **Little India eateries**, also offer the delectable and spicy **fish head curry**, another must try specialty. For breakfast, check out a kopi tiam or traditional coffee house and order **hops** (coconut jam) toast.

Shopping is undoubtedly one of the Singaporeans' favorite preoccupations. **Orchard Road** is the main shopping artery, full of upscale malls and big brand stores as well as many fine restaurants. For bargains, go to **Briggs Street**, a mammoth bazaar with crowded alleys full of clothing for sale. Or wait till the annual **Great Singapore Sale** held in June for huge bargains and discounts on goods all over the city. Many Asian cities offer their charms in a third world setting, but if you're looking to see the multi-faceted beauty of Asia from a first world perspective, you'll surely find it in Singapore.



The new, brightly colored garden at Gardens by the Bay in Singapore by the Bay are tree-like structures that provide shade during the day and entertain with a light and sound show at night. Above, an aerial view of the striking modern city-state.

ELEGANT ASIAN INSPIRED CAKES

SILK CAKES

Whether it's sponge cake, cheesecake, crepe or ice cream, Western sweets enjoyed in Asian countries tend to be less buttery, less sweet, and less rich compared to the originals. But in this case, less is more. Asian versions of Western sweets are delicate, fluffy, and light. Silk Cakes, whose name already implies its quality, is an Asian-inspired cake shop where classic desserts are elevated with traditional Asian flavors and modern twists.

Silk Cakes' co-owner and pastry chef, Judy Liu, is a first-generation Chinese-American born on the Lower East Side, and she grew up enjoying food made by her father who was a line cook at a local Chinese restaurant. Although she first pursued a career in accounting, her culinary gene led her to cake making. Before she founded Silk Cakes, she worked as a cake decoration instructor at the French Culinary Institute. Her craftsmanship and artistic sense are represented in all her works, such as *Sakura Blossom Cake*, an adorable chiffon cake topped with layers of white chocolate and strawberry ricotta and embellished with handcrafted pink chocolate petals.

She is also avid in incorporating Asian ingredients, such as matcha, pandan, yuzu, lychee, and black sesame, into her desserts. For example, *Thai Tea Flavored Cupcake* with condensed milk buttercream and Pandan flavor chiffon cake. Silk Cakes has a café space in its Forest Hills location and also takes orders for special occasions, so if you have any party plan for wedding, anniversary, birthday or corporate gathering, why not try Silk Cakes' artistic sweets with an Asian essence.



Silk Cakes' signature, Sakura Blossom Cake, combines a series of textures, delicateness and elegance.

Asian ingredients like Thai tea, black sesame, green tea, lychee and pandan flavor in cakes with Chef Judy Liu's magic.



Judy created Silk Cakes to bridge Asian and Western and finds inspiration in all things Asian.



Photo by Kaylee DePaula

Silk Cakes

20-14 Manalapan Ave., Forest Hills, NY 11375
TEL: 718-430-3338 | www.silkcakes.com | Sun-Fri 9 am-7 pm, Sat-Sun 8 pm-7 pm

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1. Uncooked dumpling

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3. Tasting the soup with straw

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Pork broth is reduced for 3 to 6 hours with crab meat, shrimp, and traditional soup dumpling ingredients to make the filling. We never add MSG! Plenty of collagen!

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Healthy Life with Coconut Products from Thailand

Coconut milk and coconut oil are essential in many tropical cuisines, but in this healthy-oriented time and society, coconut products mean more than just ingredients. Growing demands for coconut products, particularly for ones from Thailand, is noticeable in the U.S. Here, Debbie Charativan of Yasmine Food Corp., leading importer and wholesaler of Thai foods in the U.S., tells us Thailand's rich and long coconut culture and the significance and prospect of its coconut products in the U.S. market.

What are the significant features of Thai coconut products over those of other countries?

Thailand has cultivated coconut for hundreds of years as it is widely used in cuisines throughout the country. From curries to desserts, you can find various forms of coconut used in Thai recipes. Coconuts from Thailand are known for their quality and consistency. Thai farmers are experts in growing and maintaining coconut plantations while production facilities for global brands such as Chaokoh, Chef's Choice and Aroy-D are state of the art. Food safety is also reassured as manufacturing facilities constantly undergo strict regulatory audits.

What are some of the fastest growing coconut items in the U.S. market?

Coconut milk and coconut milk based products are the most popular since they can be used for a range of categories such as appetizers (soups),

even dishes, soured desserts (ice cream), beverages (smoothies), etc. Coconut milk is also vegetarian dairy and suitable for those with restricted diets. Coconut water has also experienced a surge in popularity and demand from health conscious consumers looking for alternative beverages.

We see the demand for coconut water has been rising the past few years. What do you think about the reason behind this trend?

Coconut water is one of the best naturally hydrating beverages in the market besides water. Our best selling brand, FOCO Coconut Water, is not from concentrate, contains no added sugar, no preservatives and no artificial coloring, which is unlike many other "sports" beverages. Coconut water helps to replenish electrolytes lost through daily activities and exercise while also providing energy from the naturally occurring sugars. Consumers also use coconut water for cooking and as a base for various beverages.

Please introduce some of the Thai coconut sweets that Yasmine is bringing to the U.S.

We carry a handful of Thai desserts made with coconut based ingredients which are non dairy and gluten free - our most popular is Wangdem Coco Glace Tropical Dessert (frozen product) which is served in a real coconut shell. The main contents are coconut water, coconut meat, and agar - the consistency is similar to an ice slushy once thawed.

Another new dessert we've recently launched is Wangdem Coconut Custard (frozen product), also known as kanom luay, which is a modern take on a dessert/snack that is traditionally sold by street vendors in Bangkok. Made with coconut milk and rice flour, kanom luay consists of two layers of steamed batter that form a delicious combination of sweet, creamy, and savory flavors. Each cup (luay) has been carefully crafted using our Grandmother's classic recipe. The cups should be warmed in the microwave or by steaming before serving.

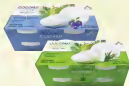
Yasmine Food Corp. www.yasminefoodcorp.com



Coconut water is isotonic, making it great for hydration. FOCO Coconut Water, not from concentrate, contains an abundance of goodness from sustainable farms.



You'll be surrounded by tropical air with one taste of the slushy coconut dessert, Wangdem Coco Glace. It's available in 4 flavors: original, reduced sugar, coconut milk and mango as well as seasonal flavors, such as lychee. They can be purchased at various H Mart stores.



Wangdem Coconut Custard is a new kanom luay, a traditional Thai coconut based pudding. It comes in 4 flavors: garden, butterfly pea, palm sugar and durian.



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Entertainment Event / Leisure

Exhibition

August 23-September 3, 5-10 FREE

Artists from Japan Special Summer Annual Exhibition series

Adachi Joji Gallery

The Adachi Joji Gallery is featuring its 4th annual special summer group exhibition series called "New Arts Prospect from Japan". The goal is to present to the New York City art scene both emerging and well-known artists from Japan as traditional as well as contemporary fields. Aug. 23-Sept. 3 will show a group exhibition "Tokyo Art Show 2010 part 1" and Kyotoko Ito's solo exhibition "Myself: Gracious Paintings". Sept. 5-10 will have part two of the group exhibition, as well as Tetsuya Maeno's solo exhibition "Midnight Expressions".

Location: 35 Street St. (bet. Ludlow & Grand St.)

New York, NY 10002

Info: specnew@gmail.com



September 9-29 FREE

Portrait Shun Yamawaki's Solo Exhibition "Daydream" Mixed

The works of painter Shun Yamawaki will be on display in a solo exhibition at Midway. The creations of this Kyoto-born, Miyagi-granted artist include tea ceremony utensils, flower vases and sake drinking vessels. He is known for his silver engraving technique, which is a method of fixing pottery with silver filigree, thus creating a soft by both medium and hand. The opening reception will be on the 9th from 5-7 pm, and there you can enjoy exquisite Japanese food (served twice) from 7-9 pm. **Myoko Hyodo**

Location: 37 3rd Ave. (bet. 2nd & 12th St.) **New York, NY 10003**

TEL: 212-775-3888 **www.fineartson.com**



Performance

September 17

10th Annual Circle Wind Concert

6-11 Circle Wind Memorial Concert

The 10th annual Circle Wind Concert will be held at Carnegie Hall, located Stern Auditorium as a response for 9/11 and a charity concert to support the victims of the 9/11 Tokyo Firefighting and Tsunami. Performers will include: Tohoku University Male Chorus Club, Tohoku University Mixed Chorus Club, The Alexandria Harmonizers, and Ken Yamura as well as Carr Dorian from Gensai-do Rito, Spain. Part of the donation proceeds go to a scholarship for victims' family. Admission is \$10, and Chopsticks NY offers 3 pair tickets total 6 tickets to readers. To enter the sweepstakes, send an email to AdachiJoji@daydream.com with "Wind" as the subject by Sept. 7.

Location: Carnegie Hall, 155 West 56th Street

MT 10th Ave. (bet. 5th & 6th St.) New York, NY 10019

TEL: 212-944-7800 **Location:** Hall Ave. Official

Info: info@chopsticksny.com / info@chopsticksny.com / 212-264-5825



Event/Workshop

September 7 & 22

Parent and Child Events: Q-and-A and Q-and-A

Japanese Children's Society

Japanese Children's Society is having two parent and child (ages from 1 to 20) events in September. In "Q-and-A with Gaku" (Sept. 7) and "Q-and-A with Taro"



on Sept. 22, participants will experience the spirit of Japanese nation festival and Q-and-A (ask and answer event) as well as try craft making related to the culture. Each event will be offered for \$20. Also, children's workers with over 30 years of experience will have a consultation about child care in the U.S. To register, call 201-947-0707 or email: info@japanesechildrensociety.com up to three days before the event with your name, your child's name and age, and your phone number.

Location: 2940 Lenox Ave. (bet. Washington Ave.)

New York, NY 10028

RS: 201-947-0707 / www.japanesechildrensociety.com

September 8 & 7

Rejoice! It's a superconcert! Live set!

The World's Grace Ramsey Rogers Auditorium

The French Institute Alliance Française and The Metropolitan Museum of Art will kick off the 2010 Crossing the Line Festival on Sept. 8 & 7 with the New York premiere of Pyle Rodi's superconcert live set! Rodi is one of the world's leading electronic music composers and an innovator in art. He has created a richly beautiful musical world, ultra-space forms and an extraordinary musical installation. Here he will transform his celebrated 2010 album superconcert into a live performance, where he takes the stage surrounded by huge black and white projections.

Location: 3000 5th Ave., New York, NY 10017

Info: www.crossingtheline.org



September 8

Sake Social 2010

The Nippon Club

The Nippon Club will present a sake tasting event. Sake Social with Sake Social and 14

"karakusa" (sake festival) from Japan. Each karakusa will offer two different types of sake. You can enjoy tasting sake along with some delicious Japanese tapas made by Chef Heiko Yasukawa and great conversation with the bartenders. You can also meet a sake expert, the master of the Sake Social. Reservations are required. For more information, call the Nippon Club at 212-661-2322.

location: 403 W. 37th St., (bet. 4th & 5th Ave.), New York, NY 10019
 Tel: 212-561-3333 / www.quickusa.org

September 8 & 11

Warren Communications Japanese Workshop
QUICK USA, INC.

Quick USA, Inc. is an employment agency which helps experienced professionals and accomplished students find jobs. This September Quick USA is hosting a Business Communication in Japanese workshop. The workshop is ideal for people who are interested in working at Japan news companies, seeking Japanese clients, and planning to work in Japan or students who want to get extra practice in the workplace. Students will learn useful and practical expressions, phrases and vocabulary in Japanese. The class will also emphasize an intercultural communication and the importance of Japanese business cultural etiquette. To apply please contact QUICK USA, INC. at quickusa@usa.com

location: 8 W. 30th St., (bet. 4th & 5th Ave.), New York, NY 10014
 Tel: 212-467-0854 / www.P9usa.com

September 28

Special Talk: How to Eat Like Samurai

The samurai lifestyle was characterized by a simple, balanced diet that lent the warriors strength and agility on the battlefield. Multitasking was a term for enlightenment and rejuvenation centered around wholesome foods like lentils, rice, dried tea stone, wasabi and shiso. Kenji Kamori, author of *The Samurai Gourmet* (pictured) and a descendant of the chef of the powerful Minamoto samurai clan from Ishikawa Prefecture, aims to reveal the ancient secrets and eating habits of Japan's legendary military class. Moderated by Michael Bloomberg, renowned chef and food ambassador of Ishikawa Prefecture. Followed by a book signing reception featuring sake & food samples from Ishikawa Prefecture.

333 E. 47th St., (bet. 4th & 5th Ave.), New York, NY 10017
 Tel: 212-683-1122 / www.japancity.org

Japanese, "Lunch menus make myself" says look bigger and brighter and we also subconsciously associated with peacefulness and good health. Once applied, they can last up to two months." Please make a reservation and refer to Chopsticks NY when scheduling this after.

location: 221 E 32nd St., (bet. 2nd Ave. & Avenue)

location: 221 E 32nd St., (bet. 2nd Ave. & Avenue)

Tel: 212-444-0444

28th of Oct and Color during September

Garden New York

Japanese hair salon

Garden New York has a September promotion where: Cut and Color combinations will be discounted by 25% (Reg. \$155 and up). According to Garden English Tokyo, "During the summer, hair becomes damaged from exposure to UV rays and swimwear. Why not come in and try a new color for the fall season? I recommend a mix of gray and ash colors, which is popular in Japan." Please note that this discount only applies to first-time customers and on weekdays.

location: 329 W. 46th St., (bet. 46th & 47th Ave.)

New York, NY 10014

Tel: 212-434-7282 / www.garden-ny.com



denso, use of chopsticks, experience of Kabuki dance, how to dress in kimono, the culture and traditions of Japan.

Class Fee is \$100 (includes payment for 5 classes), and the first class fee of \$20 will be waived for Chopsticks NY readers. Monthly Chopsticks NY is required. Yokota and also rental options available for practice. They also offer advanced and private lessons.

location: Amel Studio Studio

29 W. 23rd St., New York, NY 10011

3400 Chelsea Street

403 W. 32nd St., New York, NY 10011

Tel: 212-637-0341 / info@chopsticksny.com

www.chopsticksny.com



Free Film Head Spa

Yamato Shisen Hair Salon

Yamato Shisen Hair Salon is a friendly salon that attends to the individual needs of every client.

This September, Yamato Hair Salon is offering a free men's head spa promotion. Head spa with a free men's head spa class on their first visit. Valid through the end of September. This promotion is only available at the Downtown location. Please mention "Chopsticks Free Men's Head Spa Promotion" when you make an appointment. When booking online, write which promotion you would like.

location: 223 W. 46th St., (bet. 4th & 5th Ave.), New York, NY 10014

Tel: 212-637-1122 / www.yamato-hair.com



528 Discount New Group Classes of Japanese Classical Dance

Sachiko Ra & Co

Led by Sachiko Ra with 40 years of teaching experience.

Sachiko Ra & Company is offering beginner group classes starting this fall beginning on Sept.13 at downtown and Chelsea locations. Learn graceful Japanese classical



HAPPY ICE MUG SUNDAY
at Rara View Chelsea
HAPPY Beverage Co

On Sunday, Aug. 13, HAPPY ICE MUG SUNDAY was held at Rara View Chelsea on the rooftop of the Chelsea Hotel. The servers from Quercus Studio were on hand to guide the participants to make their own ice mugs using hand tools. Once completed, they were moved to fill their own, newly created mugs with HAPPY. This Japanese drink with a 60-year history is much loved by Tokyo business, and recently has grown in popularity among the younger industry and creative community. HAPPY is a hop based beverage with low alcohol content at just 0.8%. It is regarded as a healthier option than regular beer with its low carbon-



hydrate, low calories and no preservatives. They are typically mixed with alcohol or similar liquors. For those who missed the event but want to enjoy HAPPY in a, it is offered at several Japanese restaurants in the city such as Sakuraba, Azusa and Hagi 66.

www.happyice.com

IG: @happyice_nyc

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Happenings

530 Discount on Spanish Extension Service

Golden Apple Spa

Golden Apple Spa is an advanced medical aesthetic spa, providing esthetic services available for \$129 (Reg. \$150) through the end of October. According to the owner at Golden Apple Spa, Ishikawa Ray






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